

DERWENT-ACC-NO: 1998-440151
DERWENT-WEEK: 199838
COPYRIGHT 1999 DERWENT INFORMATION LTD

TITLE: Wafer biscuits - with vegetarian savoury filling

INVENTOR: ZIEGLER, P

PATENT-ASSIGNEE: ZIEGLER P[ZIEGI]

PRIORITY-DATA: 1995HU-0001582 (June 1, 1995)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	
PAGES	MAIN-IPC		
HU 214188 A	April 28, 1998	N/A	009
A21D 013/08			

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
APPL-DATE		
HU 214188A	N/A	1995HU-0001582
June 1, 1995		

INT-CL_(IPC): A21D013/08

ABSTRACTED-PUB-NO: HU 214188A

BASIC-ABSTRACT: Wafer biscuits are covered with a filling which is made of

(%w/w) (5-55) hard cheese, (1-35) soft cheese, (1-35) yoghurt,
(5-25) butter,
(5-25) hardened vegetable fats, (5-25) wafer crumbs, (2-15)
powder milk,

emulsifier, salt, spices and (2-10) dried vegetables. Lecithin is used as emulsifier.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS:

WAFER BISCUIT SAVOURY FILL

DERWENT-CLASS: D11 D13

CPI-CODES: D01-B02C; D03-H01;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1998-133866